

### **AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of the claims in the application:

#### **Listing of the Claims:**

Claims 1-27. (Canceled).

Claim 28. (Currently Amended): A method of producing a composition ~~from an aqueous liquid containing polymerized catechins and non-polymerized catechins extracted from tea, which comprises~~ comprising:

extracting tea to obtain an aqueous liquid containing polymerized catechins and non-polymerized catechins, and

contacting the aqueous liquid with an activated charcoal at a temperature of at least 50°C to selectively remove the non-polymerized catechins to obtain the composition,

wherein the composition has a higher ratio of the polymerized catechins to the non-polymerized catechins than that of the aqueous liquid.

Claim 29. (Currently Amended): A method of producing a composition ~~from an aqueous extract of tea leaves containing polymerized catechins and non-polymerized catechins, which comprises~~

extracting tea to obtain an aqueous liquid containing polymerized catechins and non-polymerized catechins,

filling a column with an activated charcoal,

passing the aqueous ~~extract of tea leaves~~ liquid through the column ~~filled with the activated charcoal~~ in an amount at least 3 times greater than the capacity of the column at a temperature of at least 50°C to selectively remove the non-polymerized catechins,

recovering an effluent from the column, and

optionally concentrating or drying the effluent to obtain the composition having a higher ratio of the polymerized catechins to the non-polymerized catechins than that of the aqueous ~~extract of tea leaves~~ liquid.

Claim 30. (Currently Amended): A method of producing a beverage ~~from an aqueous liquid containing polymerized catechins and non-polymerized catechins extracted from tea,~~  
which comprises steps of comprising:

extracting tea to obtain an aqueous liquid containing polymerized catechins and non-polymerized catechins,

contacting the aqueous liquid with an activated charcoal at a temperature of at least 50°C to obtain an effluent, wherein the non-polymerized catechins are selectively removed; and  
adding the obtained effluent to ~~[[the]]~~ a base beverage to obtain the beverage.

Claim 31. (Currently Amended): The method of claim 30, wherein the base beverage is oolong tea.

Claim 32. (Currently Amended): The method of claim 29, wherein the amount of aqueous ~~extract of tea leaves~~ liquid passed is an amount of 5-10 times the capacity of the column.

Claim 33. (Currently Amended): The method of claim 29, wherein the aqueous ~~extract of tea leaves~~ liquid is obtained from slightly alkaline lukewarm water.

Claims 34-50. (Canceled).

Claim 51. (Previously Presented): The method of any one of claims 28-29 and 32-33, wherein the tea is oolong tea.

Claim 52. (Previously Presented): The method of claim 30, wherein the tea is oolong tea.

Claim 53. (New): The method of any one of claims 28-30, further comprising adding vitamin C to the aqueous liquid after the extraction step.